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"Sailors' Home" Restaurant,
Alakea, Richards, Halekauwila Sts.
Has changed hands and is now in charge of

M. T. BLUXOME AND WIFE.
MEALS—6 a. m. to 9 a. m., 11 a. m. to 2 p. m., 5 p. m. to 7 p. m.

The HAWAIIAN GAZETTE (semi-weekly) is issued on Tuesdays and Fridays.

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Office at Kaahumanu St., Honolulu.

CAPT. JOHN GOOD
IS UNDER ARREST.
Serious Charges Brought Against Him Yesterday.

OFFICERS OF COURT APPOINTED.
Frequent Disobedience of Orders—W. A. Kinney to be Judge Advocate. Specifications 'Not Made Public.' Will be of Very Serious Nature.

Captain John Good, Jr., of the regulars, was placed under arrest yesterday on orders from Col. McLean, on two charges.

It has been street talk for months that there was considerable friction between Col. McLean and the Captain.



CAPT. JOHN GOOD.
Against whom charges have been made.

Between Col. McLean and the Captain, and it seemed only a question of time when one or the other would have to retire from the service. Captain Good is said to have made remarks derogatory to the head of the army, and these have been carried with the usual promptness to him. Whatever may have been Col. McLean's feelings on such occasions, he did not betray them in his actions. If the Captain at any time infringed upon the rules he was reminded of it quietly, so that apart from the remarks which are credited to Captain Good, the public has not heard of any open rupture between the officers.

Attached to the service is Sergeant Weatherby, whose duty it is to look after the ordnance. He is a practical machinist and thoroughly understands the guns. They are directly under his charge, and the work of examination and cleaning is done by him under the supervision of Captain Good.

For some time past the relations between the Captain and Sergeant Weatherby have not been the most cordial, and it is said that Captain Good would sometimes give orders that would affect Weatherby. Last week the Captain unscrewed the nuts on the machinery which works the guns and gave them a general overhauling. The matter was reported to Colonel McLean, and he in turn notified the Captain to have nothing to do with the guns, but to see that Weatherby performed the work.

On Sunday the Captain wanted the guns cleaned again, but the Colonel objected and thought the matter settled, but in the afternoon it was reported to him that Good and a private had taken the guns to pieces in opposition to the orders of the Colonel, and without having Weatherby present. On this charge he was relieved of his sword and placed under arrest pending court martial.

Col. McLean stated last night that there was another and more serious charge against Good, one which, in the United States in time of war, would entitle him to be shot. What the charge is the Colonel would not say, but gave it out that the charges would be officially announced today.

orate the Executive building and the grounds. The general committee had told the Lieutenant that he might buy a small keg of beer and treat the men who assisted in putting up the decorations.

The beer was ordered, but through a mistake was marked for Company E, instead of Lieutenant Coyne. When it reached the grounds Captain Good refused to allow it to remain. Lieutenant Coyne heard of it and explained the matter to him, but he was obdurate. The Lieutenant suggested that they get the opinion of the Colonel on the matter and act upon his decision.

The result of the interview was satisfactory to Coyne, and Captain Good was told to allow the beer to remain in charge of Lieutenant Coyne, who would distribute it and see that the men did not get overladen.

As the two officers were leaving headquarters together, Lieutenant Coyne remarked in an undertone to Good: "You are sailing pretty close to your orders." Good was angry and asked Col. McLean if he intended to allow such breaches of discipline.

Col. McLean had not heard the remark, so he told Good that if he had any charges to make he should put them in writing. This was done, and the charges were submitted by the Colonel to Minister Cooper, who found them of little importance. He suggested that the Lieutenant be cautioned regarding his remarks to a superior officer, and the suggestions were carried out by Colonel McLean. Just here begins and ends Lieutenant Coyne's connection with Captain Good's difficulties. He has never preferred charges, verbally or in writing, against Good, and they are firm friends, notwithstanding the little difficulty on the Fourth of July. They were together in the customs service and have been associated in the military since 1893. Lieutenant Coyne feels that the article in the Star last night casts a reflection on him which he does not deserve.

The officers selected last night to sit in the court martial which will begin its session tomorrow are:

Lieutenant Colonel J. H. Fisher, president; W. A. Kinney, judge advocate; associates, Majors McLeod, Potter, Iaukea and Cooper.

Captain Good is forbidden to speak to anyone while under arrest, except by permission of Colonel McLean. He is not confined under the steps, but is allowed to use his tent and the ground in front of it and the tent adjoining.

NO SMALLPOX.

Report that the Disease Had Been in Existence on China Denied.

The P. M. S. S. China, Seabury commander, arrived in port early yesterday morning, 9 days, 12 hours and 11 minutes from Yokohama, the fastest time ever made by the China from that port.

The steamer was put into semi-quarantine and the story went broadcast about the city that there was smallpox aboard. After that the story was modified to the effect that a case of smallpox had been brought from Hongkong to Yokohama. This was published in an evening contemporary, in consequence of which Captain Seabury became very wrothy.

In speaking of the matter to an Advertiser reporter he said that there had been no smallpox on the China from the time she left Hongkong. It was a fact that a sick Chinaman had been brought from Hongkong to Yokohama and there left, but there were no signs of smallpox in his case.

The passengers and officers of the ship were vaccinated and every precaution taken for precaution's sake alone.

The China brought 233 Chinese and 79 Japanese laborers who were immediately transferred to the quarantine station where Jack McVeigh now holds sway over them.

Wheels for Savages.

The naked savages of the South Pacific islands are to taste the delights of cycling. Oscar Pomare, Prince of the Island of Bora-Bora (one of the largest of the Society group), having been educated in Europe and learned to cycle himself, is returning with a dozen machines, which he intends to introduce among the aristocracy of Bora-Bora, to whom he will set the fashion as a wheelman. Here is an idea for the enterprising British trader! If the islanders will not buy our cotton goods and blankets as much as before, and look askance upon our offers of cheap Bibles and hymn books, perhaps he will buy our machines? If the subject races of mankind were once bitten with the cycling craze, what tons upon tons of ivory and shiploads of oil and fiber might be obtained in exchange for a few pneumatics. It is, perhaps, unnecessary to say that Prince Pomare is not taking English machines out with him. His wheels are of American make.—St. James' Budget.

Sense of smell in an elephant is so delicate that when a wild state it can scent an enemy at a distance of 1000 yards.

POSSIBILITIES
OF KONA COFFEE.
Able Treatise by an Experienced Coffee Grower.

THE NECESSITY FOR MACHINERY.
Methods in Use in Ceylon—Kona Coffee Should Lead the World. Superiority of Coffee Grown at High Elevation—Pulping Machines.

MR. EDITOR:—In a recent issue of your paper I notice an article on the coffee industry of these islands, in which appear some very sensible remarks on the quality of the coffee hitherto exported from Honolulu.

As the time is just approaching, when the product from the large area under cultivation, throughout the group, will require a mode of preparation totally different to that practised in the past in order to place it on the market in such shape as to create a demand, I trust you will allow me a little space in your valuable columns to say a few words on coffee culture, and give a brief description of the methods employed in Ceylon, in the handling and curing of crops.

It is gratifying to know that a gentleman of Mr. Waibel's experience has paid a visit to Honolulu and expressed himself freely on the manner in which coffee should be treated before it can compete with other coffees on the open market. The planters in Kona, in particular, should not only feel elated over his remarks on the bean from that section; but should also feel grateful to him for his valuable suggestions, which, if acted upon, will in a great measure enhance the value of their product.

There can be no question that Kona coffee has earned a reputation for itself abroad; purely from its quality in the cup, but as Mr. Waibel says, the demand is only on a limited scale, the article being principally called for by parties who have visited the Islands.

It is likewise true that the superiority of the bean is due to local and climatic conditions; for the coffee tree, that is, Coffee Arabica, is the same all the world over, the varieties having been produced by the difference of the elevation, soil, climate and latitude in the countries in which coffee is to be found today.

The districts of Puna, Oahu and Hamakua may produce a bean which will equal that of Kona when the product is classed on its technical merits; but the experience of other countries has elicited two facts, viz: that upland coffee is superior to that grown at lower altitudes and that soils which are more or less interspersed with boulders or rocks in some form invariably produce a fine sample of coffee.

It must be remembered, however, in this connection, that climate, more particularly as regards rainfall and temperature, play an important factor, not only in the size and shape of the bean, but also in the yield of the trees. The far-famed Mocha, the finest coffee in the world, was raised and cultivated, not as might be inferred in Mocha, in the province of Yemen at an elevation estimated at 5000 feet above sea level, and in a hot dry climate, with a sandy soil abounding in rocks. Whatever may be the condition of a district in which coffee is cultivated, as to the nature of the soil, climate, etc., in order to insure success and produce a sample of coffee known in Ceylon as "Plantation," two things are necessary: thorough cultivation and the proper handling and curing of crops, by the aid of modern machinery in charge of men of practical experience.

The term "Plantation," as applied to Ceylon coffees in distinction to native, was known to the trade to mean coffee

which had been systematically and scientifically cultivated by intelligent managers trained to their business. The parchment being subsequently treated in Colombo, in large mills fitted up with all the necessary and modern appliances in the way of machinery, "Plantation Ceylon," therefore, commanded a high price in the London markets, from the fact of its consisting of a large, bold and well developed bean, uniform in appearance and well cured.

If the coffee planters in these Islands are desirous of raising the standard of their coffee to that of Ceylon, and there is no reason why they should not do so, but to attain that end the following are absolutely necessary:

A careful selection of a suitable locality. Thorough and systematic cultivation. The proper handling and curing of the crops.

The first item is still unknown quantity, so to speak, for until results from the fields in the various districts have been obtained, it is impossible for anyone to say which location is the most desirable or the one likely to prove the most productive. Moreover, it by no means follows, because a certain location produces fine health-looking coffee, that the adjoining or adjacent lands will do likewise.

By thorough and systematic cultivation is not only meant to imply, the total eradication of all weeds by regular monthly weeding; but an intelligent and careful supervision of all the works from the clearing to the harvesting of the crops. This includes the formation of nurseries from carefully selected seed, good and thorough clearing, proper sized holes, subsequently filled in, honestly, with the best surface soil, and above all planted out with healthy vigorous plants or stumps of a suitable size, with a due regard to their top roots and in the proper season. In addition to the above works, there still remains one of the most important operations connected with a coffee plantation, which has to be conducted annually, viz: the handling and pruning of the trees. The latter may be said to be an art, which can be best acquired by practical illustrations in the field, from a man who has mastered the business and is qualified to give instructions.

There is far more importance attached to this work than some planters imagine; for on the care and knowledge bestowed on this operation all their future crops depend, and to a great extent the final success of their enterprise.

There is one way, and only one, in which a coffee crop should be harvested, and afterwards treated, in order to produce the highest grade of marketable coffee; and that is after the methods practiced in Ceylon, as also from other countries from whence good coffee is procured. It consists of pulping, fermenting, washing, drying, peeling and polishing, and finally classifying or separating into different grades.

Pulping, as doubtless many of your readers are aware, is the operation of removing the pulp or outside skin of the cherry, and the separation of the same from the parchment. It can be successfully accomplished either, by a single disc, or by one of the largest size three cylinder genless pulpers, driven by power, in which case the work is more expeditiously and satisfactorily executed. In either case, however, it is absolutely essential that the cherry should be perfectly ripe when picked, and pulped the same day, and not allowed to remain over night as practised by some planters.

It is also necessary, to produce good results, that the crops, or breast attachment, whichever may be employed, be carefully and properly adjusted to suit the size of the parchment, and the state of the cherry at the time, whether plum, or dry, hard, and wanting in saccharine matter. The pulping must also be effected by the aid of a constant, though not necessarily a large stream of water, in order to remove the skins from the cylinder and convey them to the pulp pit, as also for the purpose of running the parchment to the cisterns. Last but not least, a regular and uniform feed of cherry to the pulper must be maintained. In the larger machines this is automatically performed by an attachment known as a "Deiselord Feed Hopper," which does the work to perfection.

Dry hulling, that is cherries dried in the sun for a number of days till quite hard, and then run through a hulling machine, never produces a grade of coffee equal to the former process, and requires a large surface which to obtain perfect drying; and moreover lends itself to the abuse of a considerable percentage of the berries being harvested in a green or immature condition.

The next operation after pulping is the fermentation of the parchment,

Highest of all in Leavening Power.—Latest U.S. Gov't Report

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